

SALADS

Served until 3 pm

The kitchens are currently being renovated. The menu and the service have been adjusted accordingly.

Vigée-Lebrun..... 17,00 €

Mixed salads, marinated salmon with dill and smoked salmon, tarama and potatoes.

Bellini..... 15,90 €

Penne salad with crayfish, feta, sundried tomatoes, cherry tomatoes, parmesan and basil, along with an arugula salad, green tapenade and a sauce with lemon and olive oil.

Siam..... 15,50 €

Chinese cabbage salad with minced chicken breast, grated carrots, soybean, coriander and mint, snap peas, ginger, grilled walnuts and sesame seeds dressed with soya sauce, balsamic vinegar and grilled sesame oil.

Donatello..... 16,00 €

Lamb's lettuce salad with red chicory, pear slices, goat cheese, chives and walnuts, dressed with olive oil, balsamic vinegar and raspberry vinegar.

Botticelli..... 17,00 €

Angel hair pasta with crayfish and prawns, Chinese cabbage and soy bean, avocado, grilled sesame seeds, honey, coriander and mint, dressed with sesame oil, soya sauce, honey, balsamic vinegar and nut oil.

MAIN COURSES

Today's special (Served from Monday to Saturday until 3 pm)	16,00 €
Today's quiche with mixed salad.....	12,60 €
Beef carpaccio.....	12,00 €

MENUS

Lunch time

until 15h

Quiche of the day with mixed salad

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Ice cream (2 scoops) or Pastry

18,50 €

Tea time

from 15h

Tea

*

Ice cream (2 scoops) or Pastry

11,60 €

Today's formule

Served Mondays to Saturdays, until 3 pm

Today's special

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Ice cream (2 scoops) or Pastry

23,50 €

Brunch

On Sundays from 11 am to 2.30 pm

Tea, coffee or hot chocolate

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Fresh orange juice

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Pastries and baguette

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Cold scrambled eggs and salmon eggs, smoked organic salmon or cured ham with mixed salad and potatoes salad with dill

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Ice cream (2 scoops) or Pastry

29,30 €

DESERTS

A pastry from our special selection.....	9,70 €
White cheese with mixed berries coulis.....	7,20 €
Coffee or tea with gourmet dessert.....	9,80 €

ICE CREAMS AND SORBETS

2 scoops.....	7,40 €	3 scoops.....	9,50 €
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Black Guanaja chocolate, Lime, Impala Mango, Espresso Guatemala coffee, Strawberry, Raspberry, English caramel with toffees, Pistachio, Bourbon vanilla

COLD DRINKS

Coca-Cola/ Zero (33cl).....	4,60 €	Fresh fruit juice orange or grapefruit (25cl).....	4,80 €
Orangina, Schweppes (25cl).....	4,50 €	Fruit juice peach or strawberry (25cl)	5,10 €
Lemonade.....	3,90 €	Tomato juice (25cl).....	4,80 €
Limonade nature (25cl).....	5,00 €	Lipton Ice Tea peach (25cl).....	4,60 €
Evian with syrup (33 cl).....	4,60 €		
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Perrier (33 cl).....	4,50 €	Ferrarelle (50cl).....	4,80 €
Evian (33 cl).....	4,50 €	Ferrarelle (100cl).....	6,40 €
Evian (50cl).....	5,10 €	Châteldon (75 cl).....	6,20 €
Evian (75 cl).....	5,80 €		
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	Kronenbourg 1664 (33 cl).....	5,50 €	
	Cider (27,5 cl).....	4,30 €	

TEAS (5,20 €)

Darjeeling Testa Valley	Rooïbos Ravissement (rose, mango, apple)
Japon Sencha (green tea)	Eden Rose (perfumed black tea lavender, bergamot, vanilla and rose)
Chine Lapsang Souchong (smoked black tea)	Vanila
Pouchkine (perfumed black tea orange et citron)	Red fruits
Rooïbos Escapade (blackberry)	Courtisane (perfumed green tea blueberry, vanilla and clementine, orange peel and rose)
Rooïbos red Passion	Earl grey

HOT DRINKS

Espresso coffee.....	2,90 €	Viennois coffee	4,70 €
Decaffeinated coffee	2,90 €	Coffee with milk.....	3,90 €
Noisette espresso	2,90 €	Herbal tea (Camomile, Verveina, mint)	5,10 €
Decaffeinated noisette espresso	2,90 €		
Lungo	2,90 €	Viennois chocolate.....	5,10 €
		Hot chocolate	5,10 €

WINES AND CHAMPAGNE

	14 cl	37,5 cl	50 cl	75 cl
Red wines				
Diane de Belgrave, Haut Médoc	7,10 €	18,50 €	-	36,50 €
Château Sainte-Marie, Bordeaux vieilles vignes	6,00 €	15,00 €	-	22,50 €
White wines				
Bourgogne aligoté	5,50 €	-	-	22,50 €
Domaine de Riaux, Pouilly fumé	6,20 €	18,50 €	-	36,50 €
Rosé wines				
Château Maïme, Rosé de Provence	6,40 €	-	17,50 €	25,50 €
Champagne				
Roederer brut premier	12,00 €	38,00 €	-	65,00 €